CHATEAU MONTELENA
ESTABLISHED 1882

2008 Montelena Estate Cabernet Sauvignon

Notes from the Winemaker, Cameron Parry, January 2012

INTRODUCTION

Some years Mother Nature throws you a curveball, but with years of practice and experience you can see that pitch coming and still connect for a home run. 2008 was one of those years where everything seemed to conspire to make life difficult here in the Napa Valley.

VINTAGE WEATHER

First, a cold and frosty spring caused a bit of damage and reduced the size of our crop. Then the heat and wind showed up right in time for bloom, which resulted in widespread shatter—again reducing the crop here at the Estate. The heart of the growing season was actually quite nice and normal, but then more heat showed up during the harvest; pushing some of the fruit to dehydration and serving up the final challenge of the season.

NOSE

Complex aromas of dark cherry, dried fruits, earth, cedar, and vanilla cream along with hints of licorice and leather.

PALATE

The palate opens with big, chewy tannin—firm but not coarse—and builds even bigger into a mid-palate loaded with ripe red fruits and dried black fruits.

FINISH

There is a good, strong acid backbone completing the balance and structure. The barrel flavors are well integrated throughout but are best evident in the warm and spicy finish.

Technical Information

HARVEST DATES
September 7 – October 13

ALCOHOL
13.9%

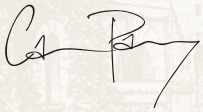
BLEND
98% Cabernet Sauvignon
2% Cabernet Franc

BARREL AGING
22 months, 100% French oak, 34% new

BOTTLING DATE
December 2010

RELEASE DATE
Spring 2012

WINEMAKER
Cameron Parry



1429 TUBBS LANE | CALISTOGA, CA 94515 | TEL 707.942.5105 | FAX 707.942.4221 | MONTELENA.COM